



SUSHI & OYSTER BAR

Cold

Sashimi Salad	28
arugula beets carrots daikon rice crackers albacore hamachi salmon scallops ginger vinaigrette	
House Salad	14
Arcadian greens beets carrot noodles apples pomegranate seeds ginger vinaigrette	
Edamame Duo	9
truffle oil pecerino cheese spicy garlic	
Hamachi Carpaccio	27
yuzu juice ponzu sauce olive oil jalapeño pink peppercorn	
Oysters on a Half Shell	MP
choice of: half dozen dozen Please ask server for daily selection.	
Oyster Shooters (3)	16
quail eggs ponzu jelly masago micro cilantro	
Shrimp Cocktail	21
cocktail sauce lemon	
Poke Tacos	20
tuna cucumber avocado wakame red onions sesame oil wasabi tobiko crispy wonton shell	
Tuna Carpaccio	29
wasabi tobiko wasabi kizame wasabi soy sauce wasabi cream	
Spicy Tuna Crispy Rice	17
fried crispy rice spicy tuna micro greens sweet sauce jalapeño	

Hot

Miso Soup	10
tofu wakame green onions	
Beef Skewers	16
marinated tenderloin pickled shallots yakiniiku sauce	
Fried Shishito Peppers	15
tempura batter eel sauce spicy aioli togarashi	
Tempura	18
choice of: shrimp vegetables (asparagus enoki mushrooms baby carrots)	
Grilled Prawns	18
chili marinade parsnip purée pineapple compôte fried garlic micro arugula	
Pork Belly	19
napa cabbage pea shoots fried gobo soy jus	
Wagyu Hot Rock	MP
Miyazaki beef housemade yakiniiku sauce	
Rock Shrimp Tempura	18
spicy aioli yuzu sauce white pepper chives	

Chilled Seafood Platter For Two

jumbo shrimp | oysters | spicy scallops | spicy tuna poke | king crab leg **MP**
add: 2.5 lb. Maine lobster **MP**

Entrées

Chilean Sea Bass	MP	Surf and Turf	MP
broccolini yuzu miso		6 oz. Mishima filet mignon 8 oz. Australian lobster tail broccolini wasabi mashed potatoes demi-glace	
Grilled Salmon	50	14 oz. Ribeye	70
sweet soy marinade garlic asparagus		carrots wasabi mashed potatoes demi-glace	
Whole Lobster	MP	Grilled Halibut	48
clarified butter choice of: grilled steamed		Brussels sprouts yuzu soy butter	

Sides

Wasabi Mashed Potatoes	14	Roasted Brussels Sprouts	14
demi-glace		Sunomono	12
Garlic Asparagus	12	cucumbers sweet vinegar sesame oil black sesame seeds micro arugula	
butter red chili pepper threads			



SUSHI & OYSTER BAR

Sushi and Sashimi

albacore – white tuna	12	maguro – tuna	16
amaebi – sweet shrimp	12	sake – salmon	12
ebi – shrimp	11	tai – red snapper	12
hamachi – yellowtail	16	tako – octopus	12
ika – squid	11	unagi – freshwater eel	16
ikura – salmon roe	13	uni – sea urchin	MP
kani – Alaskan king crab	20		

Sushi Platter

tuna | yellowtail | salmon | red snapper | scallops | sweet shrimp | king crab | spicy salmon roll **50**

Sashimi Platter

tuna | yellowtail | salmon | tai | albacore | scallops | octopus | shrimp **58**

Maki – Rolls

California	12	Spicy Tuna	16
inside: avocado crab cucumber outside: masago sesame seeds		inside: spicy tuna avocado cucumber outside: sesame seeds	
Lobster Roll	28	Spider Roll	17
inside: lobster avocado mango outside: wasabi cream sauce eel sauce deep fried		inside: softshell crab avocado crab cucumber outside: sesame seeds	
Wagyu	52	Temecula Fire	19
inside: carrot asparagus avocado cucumber kiware sprouts outside: A5 beef yakiniku sauce micro arugula		inside: avocado crab cucumber outside: spicy tuna eel sauce spicy aioli on the side: tempura shishito peppers tempura crunch	
Orange Ray	21	Tuna Mango Delight	21
inside: spicy tuna avocado cucumber outside: salmon fresh orange salsa micro cilantro		inside: cucumber avocado mango outside: tuna mango sauce soy dressing micro cilantro	
		Unagi	17
		inside: eel avocado cucumber outside: sesame seeds	
		Hand Roll Trio	26
		salmon yellowtail spicy tuna <i>*no substitutions</i>	